



Bruno Lacoste
Winemaker

CHATEAU VIEUX MAILLET 2021 AOP Pomerol

— Background —

Chateau Vieux Maillet is located in Pomerol village. The name of “Vieux Maillet” is directly associated to its location. It is situated in a Maillet area. The Chateau is well located close by the prestigious Chateau Le Bon Pasteur.

Pomerol is an appellation, recognized in 1936, of only 785 hectares of vines, one of the smallest in the Bordeaux region, bordered by the city of Libourne to the west and by the appellation Saint-Emilion to the east, by the appellation Lalande de Pomerol to the north. And this appellation is often qualified as the most Burgundian in Bordeaux.

In 2004, Mr & Mrs Laviale already owner of Chateau Lussac acquired Chateau Vieux Maillet. At that time, its vineyard area was less than 2 hectares. In 2022 the Stevenin family owner of Château Saint Pey bought Château Vieux Maillet and Château de Lussac, today, its land base is 8 Hectares and 65 ares.

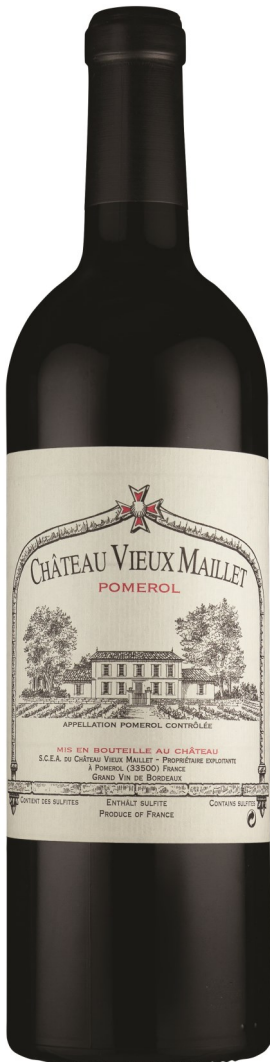
— Viticulture —

All vineyard work is manual. Extreme care is given to the vines in order to produce exceptional high-quality grapes with intense fruit concentration.

- Vineyard surface of 8,65 hectares.
- Soil: Gravely, sandy soils over clayey molasse with ferruginous sandstone over a deep gravel under soil.
- Average age of the vines is 35 years.
- Density of the vineyard : 5500 to 8000 vines per hectare.
- Yield: 26 hectoliters per hectare.
- **Blend: 85% Merlot, 10% Cabernet Franc & 5% Cabernet Sauvignon.**

— Winemaking —

- The vat room has 13 thermo-regulated stainless steel tanks, ranging from 43 Hectoliters to 61 Hl. In addition, there are containers for complete vinification, Amphora of 3.2 Hl and egg of 4 Hl.
- Gravity vatting in thermo-regulated stainless steel vats.
- Alcoholic fermentation in temperature-controlled stainless steel vats at 28°C during 8-12 days, in vats and barrels, (integral vinification).
- Post fermentation maceration up to 29-30°C during 10-15 days.
- Malolactic fermentation and sur lies ageing for 14-16 months: 40% in new French oak barrels and 60% in French oak barrels and amphoras.



92 Points. Offers a fleshy feel, showing flavors of dark cherry and currant preserves along with notes of earth, tobacco and briar. A note of alder smoke weaves through the finish, and there's a late echo of bay, giving this an old-school edge. Merlot and Cabernet Franc. Tasted twice, with consistent notes. 4,000 cases made, 800 cases imported.

